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(71)Applicant : TAIYO KAGAKU KK

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(72)Inventor : YAMASHITA MASATSUGI
NANBU HIRONOBU
TAKEUCHI FUMITAKA
KADOTA NORIAKI
TODA YOSHIRO
YAMAZAKI NAGATAKA

(54) PRODUCTION OF STABLE COFFEE DRINK

(57)Abstract:

PURPOSE: To obtain a coffee drink having improved emulsion stability without putrefying and deteriorating for a long period, by blending a mixture of an aqueous coffee extract solution with a milk ingredient and sweetener with sucrose ester of a fatty acid and polyglycerol ester of a fatty acid.

CONSTITUTION: An aqueous coffee extract solution is mixed with a milk ingredient and a sweetener to produce a coffee drink, which is then blended with sucrose ester of a fatty acid, e.g. sucrose palmitate, and polyglycerol ester of a fatty acid, e.g. decaglycerol monostearate, to afford a stable coffee drink. Thereby germination and multiplication of thermostable sporulating germs and spores thereof remaining or contaminating in the production process thereof can be suppressed. As a result, putrefaction and deterioration of the coffee drink can be prevented in production thereof without requiring special treatment.

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